

creative **SugarCraft**

AUSTRALIA'S
FAVOURITE

BE TEMPTED

18

Amazing
ideas

**AMAZING
KATHERINE
SABBATH**

Inspired Cake

PLUS

Make Your Own

Summer Berries Dessert, Naked Cake,
New Year's Cupcakes and much more

FULL OF TIPS AND TECHNIQUES

Cakes AROUND TOWN



www.cakesaroundtown.com.au

Quality supplies online and instore

07 3160 8728

We have some fabulous ideas in this issue of Creative SugarCraft. With Katherine Sabbath inspired cakes being very popular at the moment, we have a beautifully created cake by Tracy Warnken. There is an amazing array of ideas for you to choose from in this issue, so we hope there is something for you to make over the busy summer months.

Project Rating



= easy project

= you need some experience

= artists with considerable expertise.

As a new addition to this issue of Creative SugarCraft, is a news and product feature. Every issue we will give you the latest happenings in the world of cake decorating and baking. Also, any new products or ideas that are in the market will feature in this new section. If you have any news that you would like to tell everyone, please send an email to subs@wpc.com.au. Danielle would love to hear from you.

We hope you enjoy this issue and welcome your thoughts and submissions for future issues of our magazine. Please send these through via email to csc@wpc.com.au or post to: Creative SugarCraft, PO Box 8035, Glenmore Park, NSW, 2745.

Yours in decorating!

Simon and the Team

One Stop Cake Decorations

One Stop & You've Got the Lot

For all Your Cake Decorating Requirements:-

We Stock These Products

~Wilton Products, Patchwork Cutters ~ Orchard Products ~ Sugarflair Colours~
 ~Jem & FMM Products ~ EdAble Art Disco Colours ~ & much more~
 ~Natural Cooking Alcohol ~ Icing ~ Icing Bags ~ Food Colourings ~ Tubes~
 ~Cutters ~ Boards ~ Sugar Flowerrrs ~ Veiners ~ Books ~ Stamens ~ Ribbons~

OnLine Shopping now Available
Find us on FaceBook

Shop 12 NK Centre 450 High St
 Penrith NSW 2750
 Phone (02) 4722 9580

email "shop@onestopcake.com.au"
[web onestopcake.com.au](http://web.onestopcake.com.au)

Shop Hours
 Mon, Tue, Wed, Fri 9am to 5pm
 Thu 9am to 6pm Sat 9am to 2pm

DECO

MAGIC

Better than Sensational

- Metallic gel specially designed for piped cake decorations
- Can be used with silicone mats
- Works with chocolate
- Freeze / thaw / stable
- Very versatile (over 30 different techniques)
- Dries firm to make 3D decorations
- Easy to use
- Professional results

www.decomagic.net

Contents

Issue No 4 Vol 3. 2015



Projects

Cute Sitting Teddy8

You can dress your bear any way you like – to suit a boy or a girl or simply leave it with soft fur showing

Santa in the Chimney16

The traditional fruit cake isn't as popular as it once was but it is still always nice to have one at Christmas time for old time's sake.

Sugar Rush!26

A Katherine Sabbath inspired cake. This project shows you one way of creating a cake in a similar style.

Individual Summer Berry and Vanilla Bean Desserts34

Delight your dinner guests and learn how to create these sophisticated, yet simple chocolate wraps filled with vanilla bean cake, delicious cream cheese topping and fresh Summer berries.

Orange and Almond Naked Cake38

A naked cake is simply a cake that is "unadorned". It is the filling and the basic decoration – usually fruit or fresh flowers that add the finishing touches.

New Year's Eve Cupcakes.42

Three ... two ... one!! Happy New Year!!

Hansel And Gretel Lolly House48

A cute little edible cottage.

Mad Hatter's Tea Party – Part 254

Part 2 of his project provides you with step by step instructions on how to decorate the tiers of this amazing cake.

Christmas Bauble Cupcakes.64

Perfect for any Christmas celebration, these Christmas bauble cupcakes are sure to wow kids and adults alike.



38



26



34



68

Alice in Wonderland Teacups 68

These little treasures have been around for years but never fail to delight.

Chocolate Transfer Ice Cream Cake 70

Chocolate transfer sheets are an excellent way of adding colour and pattern to chocolate with ease.

Recipes

Gingerbread Recipe 74

Tutorials

Making Roses 22

Country Daisy Topper 52

Regulars

From the Editor 3

News and Reviews 6

Subscribe Now 56

Glossary – Basic Tools And Equipment. . . . 78

Next Issue 82

Top five trends in cake design



1. Ruffles: Whether its fondant layered, torn, vertical or buttercream ruffles, the trend is definitely taking over the cake decorating scene. Ruffles provide a seriously elegant look that needs very little added detail.

2. Texture: Using texture is a simple way to give your cake life. While the trend is far from new, there are plenty of exciting ways that decorators are using texture and creating interesting designs. Even ribbons and swags are seeing texture incorporated into their designs.

3. Gold: Gold accessories and embellishments seem to be a popular choice for cake decorations. This could well be because gold looks stunning when paired with a range of colours such as navy, white, light pink and purple. The colour also seems to suit any occasion, from birthdays, to engagements, weddings and even Christmas.

4. Ombre: The ombre obsession has made its way into the world of cake decorating and people love the soft faded look on all types of

cakes. The combination of bright shades and pastel colours gives a very elegant look that many cake enthusiasts are trying out in their designs.

5. Rainbow: The trend may seem old but rainbow cakes will always be a favourite amongst those who can't resist a splash of colour. Always a crowd pleaser and particularly popular with children, the rainbow cake seriously impresses with its intriguing design and brilliant colours.

Best buys

Introducing the best new products for you to test out on your next creation!

Madam LouLou Fondant Icing

Designing your cakes or cupcakes is easy and fun with the latest fondant icing from Madam LouLou. The roll fondant is ready to use, already coloured and easy to mould, so you can get straight into decorating! The fondants are light in taste and are available in a large variety of colours. You can purchase Madam LouLou fondant from Cake Decorating Central. RRP \$4.00. www.cakedecoratingcentral.com.au/



Christmas moulds

Get into the Christmas spirit with Baking Pleasures Christmas Silicone moulds, starting from \$5.95. Get baking for Christmas day and spoil your loved ones with some delightful festive treats! <http://bakingpleasures.com.au/>

Cake Camp Retreat

NSW Cake Camp retreat – Blue Mountains – 13-15 May 2016

The Australian Cake Decorating Network will be hosting Australia's best cake decorating retreat in 2016. The NSW Cake Camp will be held in the Blue Mountains from 13-15 May 2016 and is the perfect way to learn new skills, meet new people and catch a little 'me' time! Learn from four

completely different styles of decorating including buttercream, wedding, cake design and royal icing cookies. There is even a course on photography, styling and turning your design concept into cake.

For more information visit
<http://www.austcakedecoratingnetwork.com/pages/nswcamp2016>

New book releases

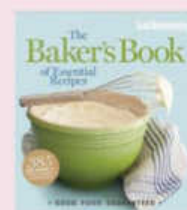
Bake Me I'm Yours Cake Pops
by Carolyn White

demonstrates how to make cake pops of any kind with easy to follow techniques and simple, tasty cake recipes. Create round, square or heart-shaped cake pops, or make character and animal-shaped pops and decorate them with handmade Sugarcraft embellishments. RRP \$19.99



Bakers Book of Essential Recipes by Good Housekeeping

is a comprehensive cookbook featuring 390 classic recipes for cookies, cakes, pies, pastries and breads. This book is the perfect guide to creating delicious treats and uses illustrated how-to photos and descriptive tips and techniques to ensure even the most inexperienced bakers enjoy success. RRP \$49.99



Sweet & Simple Party Cakes by May Clee

Cladman features over 40 simple yet incredibly stylish cakes for every occasion. Discover a variety of cake designs in all colours, shapes and sizes including a wide selection of sweet cupcakes and gorgeous minicakes to make when time is short. Easy to follow step by step instructions, simple recipes and beautiful photography ensure mouthwatering results. RRP \$29.99



International

- LA Cookie Con and Sweets Show – Los Angeles – 6-7 February 2016
The biggest baking, pastry and sweets convention in the US will feature plenty of exhibitors, samples, classes and celebrity panels for the whole family to enjoy.
- Sugarcraft, Cake Decorating & Baking Show – London – 16-17 April 2016. A must visit show for all cake enthusiasts, combining

the latest ideas, supplies, live competitions and demonstrations. The show is the largest of its kind in the world with more than 100 exhibitors offering the latest in Sugarcraft, cake decorating and baking supplies. The event is the perfect place to learn from industry experts and special guests and even caters to newcomers with 'taste of sugar mini-workshops'.

Rainbow Dust Edible Glitter and Chefmaster Gels

The only product that can truly be called an edible glitter; the latest Rainbow Dust Edible Glitter perfectly resembles glitter and bounces light with a fantastic effect. Sprinkle over cupcakes, desserts, cookies or ice cream to add a little sparkle! Available from Cakes Around Town.

RRP \$9.94.
Chefmaster's gel food colour is formulated with the concentration

of gel colours and packed in a convenient squeeze bottle with a colour-coded cap. Best of all the gel makes for easy mixing, are freeze tolerant and bleed resistant. Chefmaster Gels are coming soon to Cakes Around Town. Keep an eye on the website for more details.
<https://www.cakesaroundtown.com.au/>





Cute *Sitting Teddy*

This little bear sits proudly waiting for the celebrations to begin. You can dress your bear any way you like – to suit a boy or a girl or simply leave it with soft fur showing.

INGREDIENTS

- 6inch Round Cake
- 5inch Round Cake
- Cake off cuts or another small round cake
- 1kg of Fondant in your choice of colour for the bear
- White, black and red fondant

EQUIPMENT

- 14inch Round Cake Board
- 5inch Foam Ball
- Plastic Dowell Tube
- Wilton Red Colour Mist
- Piece of Thin Card
- Sharp Craft Knife
- Metal Ruler
- Bone Tool or similar
- Frilling Tool
- Button Mould
- Brown Petal Dust
- Paint Brush
- Sugar Glue
- Vegetable Shortening
- Large Knife



MAKING THE BODY

STEP 1

Level and fill each of the five and six inch cakes as desired. Stack the five inch on top of the six inch, placing the smaller one slightly towards the back of the larger one. (Photo 1)

STEP 2

Begin by working on the back of the bear by carefully carving away the edges to make a curved back with a rounded bottom. (Photo 2) You are aiming for a rounded oval shape, that is larger at the bottom than the top. Continue to shave away cake so that you can no longer see the two different cakes. Carefully shave away pieces of cake a little at a time as it is easier to take off extra than add more!



STEP 3

When working on the front of the cake, build up the area where the top cake meets the bottom with off cuts and then continue to shape the cake, rounding it off and creating the bear's body.(Photo 3)

STEP 4

When you are happy with the shape, cover it all with a layer of ganache making it as







Cute *Sitting Teddy*

smooth as possible. It doesn't need to be perfect because a soft teddy bear is not perfectly smooth and there will be clothing on the top. (Photo 4)

STEP 5

Colour one kilogram of fondant the colour you wish the teddy to be. In this project Sugarflair Autumn Leaf was used.

STEP 6

Roll out a large piece of fondant that will go over the top of the body piece you have just created. Smooth it on with your hands and cut away the excess from around the bottom. (Photo 5)

STEP 7

Use the bone tool to add texture to look like fur. If you are dressing the bear, you

don't need to add texture to the whole body – just the parts that will be showing. (Photo 6)

MAKING THE HEAD

STEP 1

Push the hollow, plastic dowel into the foam ball so that it at least half way into the ball. (Photo 7)

STEP 2

Cover the entire ball with a layer of Vegetable Shortening. This will give the fondant something to stick to.

STEP 3

Roll out a large piece of the bear coloured fondant. Drape this over the ball so that the edge of it meets where the skewer goes into the ball.



4



5



STEP 4

Smooth it on and then pinch the fondant together where the edges meet. Cut away excess with scissors.

STEP 5

Cut away any extra excess that is still attached and then smooth the joins as best you can with the palm of your hand. You do not have to be too particular about this step as the fur pattern you add will disguise them. Use the bone tool to add texture to the head. (Photo 8)

STEP 6

Roll a ball of fondant about the size of a golf ball. Flatten this slightly and attach to the front of the bear's face. If you find this muzzle

keeps sliding off, you can push a toothpick into the ball first and then slide this piece on top. (Photo 9) Add texture and a mouth to this piece with the boning tool. (Photo 10) TIP – place some soft cotton filling (found in stores such as Spotlight) to rest the bear's head on to maintain its shape while working.

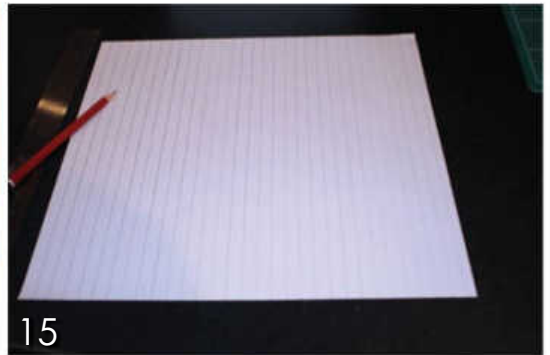
STEP 7

Roll out a piece of black fondant and cut a piece for the nose. Stick in place.

STEP 8

Use the ball tool to indent where the eyes are to go and then roll two small balls of black fondant. Push these into the indents on the bear's face. (Photo 11)





STEP 9

For the ears, roll two small balls and then flatten them. Cut a small piece off the bottom edge of each ear.

STEP 10

Hollow out the bottom part of the ear and then add texture using the ball tool again.

STEP 11

Attach to the top of the bear's head using toothpicks for support if needed.

STEP 12

Brush on some darker brown petal dust around the eyes and nose area and on the inside of the bear's ears. (Photo 12)

STEP 13

Push the bear's head on the dowel down into the body piece.

MAKE THE LEGS

Use some cake off cuts to cut each leg piece. (Photo 13) Cover them in ganache and then cover in fondant. Add texture with the bone tool. (Photo 14). In this particular project the legs were to be covered with clothing so it wasn't particularly important how they looked but their shape provided the contour for the dress to go over.



Cute *Sitting Teddy*



DRESSING THE BEAR

STEP 1

To make the gingham material begin my marking 1cm spaces along the edge of the piece of card and then repeat along the opposite edge. Join up the marks with a pencil line. (Photo 15)

STEP 2

Rule another line going across the ends of these lines you have just drawn.

STEP 3

Mark every other stripe with an "x" so that when it comes time to cut, you know which ones to remove. (Photo 16)

STEP 4

Use the craft knife to cut along each line but only up to the horizontal lines. Once all

done you should have a piece of card that has vertical cuts in it, 1cm apart all the way along. (Photo 17)

STEP 5

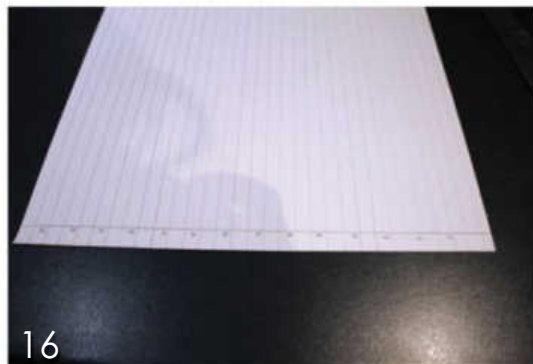
Now cut along the horizontal line on every second strip so that you are removing strips of the paper. You should now have a piece of card with strips that have been cut away. This is your template for making the gingham pattern on the fabric for the bear's dress. (Photo 18)

STEP 6

Roll out some white fondant and cut into a long strip that will become the dress.

STEP 7

Place the cardboard template on top of the piece of white icing and spray lightly





Cute *Sitting Teddy*

with the Wilton Colour Mist Spray. The closer you hold the can, the darker the colour will be.

STEP 8

Turn the template so that the stripes are now running in the opposite direction and spray again. (Photo 19)

STEP 9

While the fondant is still soft attach it in pieces to the front of the bear, gathering it slightly at the top.

Work your way all around the bear's body until the whole thing is covered.

Play with the fondant so that the joins are covered with folds or pleats. Arrange it over the legs and around the back of the bear.

STEP 10

You now need to make the arms. In this project each arm was a solid piece of fondant but you may wish to use cake or Rice Krispy Treats and cover them the same way as done previously with the legs. Add texture and attach to the bear. (Photo 20)

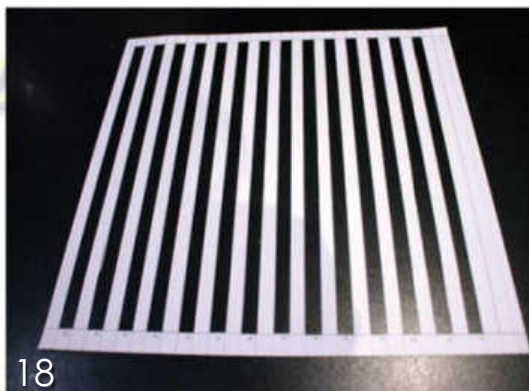
STEP 11

Cut some thin pieces of fondant and spray to create the gingham effect again. Frill the edges slightly and attach over the top each arm to create sleeves.

STEP 12

Decorate the rest of the outfit as desired. In this project a white frill was added to the top of the dress and some red buttons were added for decoration. (Photo 21 & 22)

Tips: It may be useful to have a practice on some fondant scraps or a piece of white paper.



18



19



20



21



22



23

STEP 13

Make the bow to go on the bear's head by cutting a strip of red fondant. Fold each end into the centre to create two loops and then squeeze slightly to create the look of gathered ribbon. Cut a smaller rectangle and stick this over the join. Attach to the bear's head just in front of one of the ears with sugar glue. (Photo 23)

Cake by Cake-Oh
www.cake-oh.com.au

Project supplies available from
Complete Cake Decorating Supplies
 63 Boothby Street
 Panorama SA
 Ph: (08) 8299 0333
www.completerecake.com.au



Santa *in the Chimney*

The traditional fruit cake isn't as popular as it once was but it is still always nice to have one at Christmas time for old time's sake. If you decorate it in such a fancy way as this, it is sure to please the crowd and if nobody has room to eat any after Christmas lunch, it will stay fresh for quite some time after.

INGREDIENTS

- 6inch Round Fruit Cake
- Apricot Jam
- Fondant Icing in white, red, green.

EQUIPMENT

- Cake Board
- Pastry Brush
- Rolling Pin
- Cake Smoother
- Brick Stencil
- Vegetable Shortening
- Royal Icing
- Red and Brown Colouring
- Small Spatula
- Small Non-serrated Knife
- Ivory Colouring
- Tylose Powder



STEP 1

Bake a 6inch round cake and allow to cool completely.

STEP 2

Prepare cake by brushing it with apricot jam or a simple syrup to help the icing stick to the cake surface. (Photo 1)



STEP 3

Knead fondant so as that it is pliable and use icing sugar to prevent it from sticking to the bench. Roll the fondant to a 5mm-6mm thickness and place over the cake smoothing the top first and then the sides. (Photo 2.) A plastic smoother helps to avoid the icing from becoming dented from your fingers. Leave the cake overnight to set the icing firm.



STEP 4

Lightly brush the back of the brickwork stencil with some white vegetable shortening and place on the side of your cake. Tape can be used to secure it in place. (Photo 3)

STEP 5

Make some brick coloured royal icing (a combination of red and brown food





Santa *in the Chimney*

colouring). Use the spatula to spread the icing over the stencil thinly, trying not to get the icing under the stencil. (Photos 3 and 4). Carefully remove it from the cake. (Photo 5). Let the royal icing dry for 15 minutes or so before continuing around the cake. (Photo 6)

STEP 6

Colour some more fondant as close to the brick colour on the side of the cake and make some small rectangle brick shapes to place on the top and bottom of the chimney.

STEP 7

Roll out a length of icing 1cm thick and cut strips 1.5cm wide. Cut the strips with a knife slightly angled so they can be placed in a circle. (Photo 7). This resembles the capping and edging of the chimney. I

sprayed mine with an airbrush but dusting powder can be used for highlights on the bricks. (Photo 8)

STEP 8

Place the cake onto a cake board and arrange the bricks around the top and bottom securing them with a small amount of royal icing. (Photo 9) Leave to dry.

TO MAKE SANTA

See Photo 10.

STEP 1

Colour some fondant with an ivory food colouring to make a skin tone for the head. You will also need some red for the suit and hat, white for the beard, eyebrows and trimming around the suit and hat and some green fondant for the santa sack.

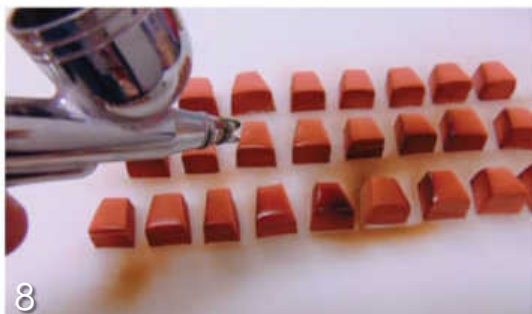


3



4





STEP 2

Make a pear shape for the body out of the red fondant.

STEP 3

Add some arms and secure this to the top of the cake with some royal icing. A length of dry spaghetti pushed through the middle of the body and into the cake is also a good idea to use instead of a wooden skewer to help hold the body and arms in position.

STEP 4

Make the head out of the ivory coloured fondant as in the diagram adding the eyes, nose, mouth and beard (these can be stuck on with a small amount of water or sugar glue).

Once all of the details are on the face, the head can be placed on top of the

body using some more royal icing and spaghetti.

STEP 5

The hat can then be added and any other details such as hands and buttons can be secured down the front of the suit.

STEP 6

To make the sack, simply use some green fondant and shape it into a sack. Rest the base of the sack on the board as it will be heavy. Tuck the top of the sack under santa's hand.

Embellished Cake Creations & Supplies
 Shop 3/342 Camden Valley Way Narellan. 2567
 Robyn King
 Ph: 02 4647 6336
www.embellishedcakes.com.au
embellishedcakes@gmail.com





Tutorial

Making Roses

Learn how to make ribbon roses and folk-art painted roses.
This gypsy inspired cake was created by Anna Maria

RIBBON ROSES INGREDIENTS

- Red, pink and yellow fondant 50g each
- Green Royal Icing

EQUIPMENT

- Non-Stick Rolling Pin 15cm
- Pasta machine
- Excel Flap
- Cornflour Bag
- Flower Foam Petal Pad
- Balling Tool
- Paintbrush
- Small Knife
- Ateco Tube Small Leaf Tip #263

FOLK-ART PAINTED ROSES

INGREDIENTS

- Green, pink, yellow & white Rolkem powder colours
- Edible Varnish (leaf glaze)
- Rose Spirit

Continued ...



STEP 1

Roll a small amount of red, pink and yellow icing on the 4th setting in the pasta machine.

STEP 2

Cut the icing into 2cm x 6cm strips. Use the Excel Flap to cover and prevent them from drying out.



STEP 3

Place a strip on a petal pad. Use the balling tool along the long side of the strip to pull the fondant out to create a scalloped edge. (Photo 1).

STEP 4

Brush the strip with water. (Photo 2)







Tutorial

Making Roses

Continued...

EQUIPMENT

- Paint Palette
- 10mm Flat Paintbrush
- Plastic Sheet



STEP 5

Begin rolling the strip to form the bud of a rose making sure the scalloped side is the top of the rose. (Photo 3)

STEP 6

Use a dry paintbrush to ply the top of the rose to give it some movement. (Photo 4)



STEP 7

Cut the base of the rose with a small knife. (Photo 5)

STEP 8

Pipe two rose leaves with green royal icing and stick the rose in the centre. (Photos 6, 7 and 8)





FOLK-ART PAINTED ROSES

STEP 1

Dip a flat 10mm paint brush into the leaf glaze. Dip one corner of the brush into white Rolkem powder colour and the other corner into red Rolkem powder food colour. (Photos 9 and 10)

STEP 8

Brush onto a sheet protector to crush the grains of the powder into the leaf glaze making a smooth workable paint in 2 shades. (Photo 11)

STEP 2

Paint a petal with a wiggling motion to create a scalloped rose petal. (Photo 12)

STEP 3

Continue round in a circle, adding petals to complete the first layer. (Photo 13)

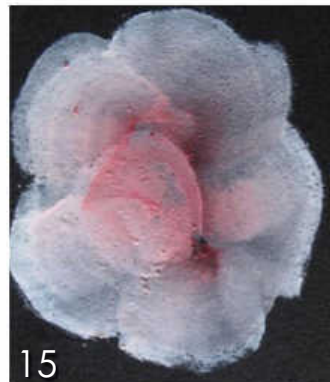
STEP 4

Inside the first layer paint a smooth petal. Paint a second smooth petal below the first to create the centre. Paint a third petal below. Paint another few petals to complete the rose. (photos 14, 15 and 16)

ROSE LEAVES

STEP 1

Dip the brush in leaf glaze and double dip with green and white powder food colour.



Tutorial



16



17

STEP 2

Crush the grains on the sheet protector.
Paint a brush stroke slightly upwards.
Mirror another brush stroke to the lower half of the leaf. Paint a vein with the side of the brush. (Photo 17)



STEP 3

Clean the brush in rose spirit.

*All products can be purchased online
from Cakes Around Town
www.cakesaroundtown.com.au*

MISSED A COPY?

Please send me: ☐ CSC3_1 ☐ CSC3_2 ☐ CSC3_3
☐ CSC3_4 ☐ CSC4_1 ☐ CSC4_2

\$9.95 each (Plus \$2.95 P & H for 1-2 copies, 3 or more \$4.95)

Name:

Address:

Suburb:

State: P/code:

Payment options:

1. I enclose a cheque/money order made payable to:

Woodlands Publishing Pty Ltd for \$.....

2. Please debit my ☐ Visa ☐ Mastercard

Card No ____/____/____/____ Expiry: ____/____

Card holder's name:

Signature:

**DON'T
MISS OUT**

Post to: Creative SugarCraft Magazine
PO Box 8035, Glenmore Park NSW 2745





Custom Cake Toppers

Transform your next cake into a masterpiece with a custom cake topper by À la Roch.

Specialising in high quality and fast turnaround acrylic and wood cake toppers and edible images. Order online or enquire about a custom design.

Servicing Australia and worldwide.



À la Roch

• CAKE TOPPERS •

t. 0402 326 141
e. info@alaroch.com.au
w. alaroch.com.au



Specialising in Chocolate Transfer Sheets with over 40 different designs to choose from.

- Swarovski crystals and cake toppers
- Cupcake wrappers
- Sugar flower and cupcake toppers
- Cake decorating tools and moulds
- Icing, fondants and pastes
- Kids cooking
- Cake tin's and trays
- Edible images
- Edible dusts and glitters
- Cake stands and much more



To find out more go to our online store
www.bakeiteasy.com.au

FREE shipping on Chocolate Transfer Sheets Australia wide for a limited time only.



MY DELICIOUS

Cake & Decorating Supplies



Ph: 08 9418 5929

Email: info@mydeliciouscakes.com.au
Unit 4/3 La Fayette Blvd, Bibra Lake WA 6163



Sugar Rush!

Katherine Sabbath is an Australian cake decorator with a difference. Her signature drizzles of topping combined with decadent toppings lend themselves to a range of different flavours and colours and are suitable for such a wide variety of occasions. This project shows you one way of creating a cake in a similar style.

INGREDIENTS

- 2 x 6inch round cakes
- Buttercream (see recipe below)
- Ganache (see recipe below)
- 250gm White Choc Melts
- Pink Sprinkles
- Pink Sugar Pearls
- Assorted Pink Lollies/Biscuits

EQUIPMENT

- 2 x 6inch Round Card Boards
- 1 x 6inch Round Wooden Board
- 1 x 8inch Wooden Cake Board
- Glad Go-Between
- Masking Tape
- Turn Table
- Spatula
- Cake Scraper
- Triangle Choc Mould
- Pink Chocolate Colour

Continued ...



PREPARING THE CAKE

STEP 1

Attach a 6inch round cardboard to the centre of the wooden board using a small amount of ganache, melted chocolate or royal icing.

STEP 2

Now attach the cake to the cardboard that has been stuck to the wooden one using a small amount of buttercream. Cut the cake in half horizontally and add a layer of filling if desired.

STEP 3

Push the wooden skewers down into the cake. Mark where the top of the cake is on each skewer and cut them to size. Place them back in the cake. You should now only be able to see the top of each skewer sitting flush with the top of the cake.

STEP 4

Spread some buttercream on top of the cake and then place another 6inch board on top. Attach the second cake to this board and cut and fill as desired. You should now have two cakes the same size stacked on top of one another with a cardboard in between each and wooden

skewers in the bottom supporting the top one. Stacking the cake this way ensures that it won't collapse and also makes it easier to serve.

MAKE THE BUTTERCREAM

You will need two batches of buttercream. One that is left white which is used for a crumb coat which is the base layer under the coloured icing and the other that is divided up and coloured. You can easily flavour buttercream icing with essence or fruit such as lemon or orange juice/zest. This will complement the colours/theme of your cake.

STEP 1

Beat the butter until lighter in colour and creamy in appearance.

STEP 2

Add the icing sugar one cup at a time beating until combined.

STEP 3

Add the flavouring to taste.

STEP 4

Make one batch of icing and leave it plain. Make the second batch and divide it





into three different bowls. Leave one portion white, add a small amount of pink colouring to one portion to make a light pink colour and more to the other portion to make a darker coloured version. (Photo 1)

TIP – If your buttercream is fairly yellow in colour, you can add white colouring to it before adding the pink. Sometimes if it is pale yellow in colour and you add pink, it is



difficult to get a pale pink colour as it turns a coral/watermelon colour instead.

APPLYING THE BUTTERCREAM STEP 1

You will need to give your cake a crumb coat of buttercream icing. This will even out any uneven sides where the layers of cake are and provide a base for the coloured icing to go over the top of. This is a fairly thin coat.

STEP 2

Use the spatula to spread a layer of buttercream over the entire cake. Smooth it with the cake scraper and create as smooth a finish as possible. It doesn't have to be totally perfect as there will be the coloured layer going over the top. Place the



Sugar Rush!



cake in the fridge to allow the buttercream to harden and form a crust. (Photo 2)

STEP 3

Tear off a piece of the Glad Go-Between that is larger than the 6inch round wooden board. Place the board in the middle (Photo 3) and fold the edges over and stick down with masking tape until the whole board is covered. (Photo 4)

*Glad Go-Between is a food wrap found with the Glad Wrap and Baking Paper in the supermarket. It is similar to the material that freezer bags are made from and is often used with freezing products.

STEP 4

(For this part of the tutorial a foam fake cake was used)

Spread a small amount of white buttercream over the entire surface of the 6inch board you have just covered. (Photo 5) Put it face down onto the top cake. Use the cake scrapers to ensure the top board and the bottom board that the cake is stuck to are in line with each other.

STEP 5

Place the dark pink buttercream into one of the piping bags fitted with the plain nozzle and put the cake on the turn table.

STEP 6

Pipe a row of the buttercream around the bottom of the cake, turning it as you go. Once the first row is finished, do another row on the top. (Photo 6) This does not need to be neat, it is just a way of applying

- Wilton Rose Gel Colour
- 3 x Wooden Skewers
- 3 x Disposable Piping Bags
- 1 x 13mm Plain Round Piping Nozzle

BUTTERCREAM INGREDIENTS

- 250gm Unsalted Butter (softened)
- 500gm Icing Sugar
- 1tbspn Vanilla Essence (or flavouring of your choice)

GANACHE DRIZZLE INGREDIENTS

- 200gm Dark Chocolate Melts
- 100ml Cream





the icing to the cake. You will need to do this until about the bottom third is covered. (Photo 7)

STEP 7

Place the lighter pink coloured buttercream in a fresh piping bag with the same nozzle attached and repeat the process with this colour until another third of the cake is covered.

STEP 8

Finally, place white buttercream icing in a piping bag and repeat until the whole cake is covered up to the top. At this stage it will look quite messy but this won't last long! (Photo 8)

STEP 9

Begin to smooth/blend the icing slightly with the spatula just to even out any areas that may have more than others. (Photo 9)

STEP 10

Place the cake scraper up against the two boards – the one at the top and the one at the bottom. Carefully spin the turn table while you hold the scraper in place to create a smooth and even finish. Use the boards as a guide for the scraper. (Photo 10)

STEP 11

Check for any spaces in the icing. Spread a little extra on any areas that are thin and



Sugar Rush!



then repeat until you are happy with the finish. (Photo 11)

STEP 12

Place the cake in the fridge to set.

MAKE THE GANACHE DRIZZLE

STEP 1

Place the chocolate and the cream in a small jug. Place in microwave and cook in 30 second bursts until the chocolate has fully melted. Mix with a spoon until the mixture is smooth and glossy. Set this aside to cool. It is ready to use when it is still pourable but cool enough that it doesn't melt the buttercream .

STEP 2

Take the cooled cake out of the fridge and use a craft knife to cut around through the

Glad Go-Between around the edges of the top of the board. (Photo 12) Carefully lift the board off but leave the paper on the top surface. (Photo 13)

STEP 3

Now carefully peel away the paper and you should be left with a perfectly neat and sharp edge. (Photo 14) Touch up any imperfections with a spatula. There will be ganache poured over the top as well as the lolly decorations so it will not need to be perfect.

STEP 4

Slowly and very carefully drip the ganache around the edge of the cake so that there are thin drizzles dripping down the edge. Pour a small amount at a time and work slowly so that you don't end up with chunky, messy drips. (Photo 15 & 16)



13



14



Sugar Rush!

STEP 5

Once you have gone all the way around the edge of the cake, pour more onto the top centre until the whole surface is covered. (Photo 17)

Place cake back in the fridge.

MAKE THE CHOCOLATE SHARDS

There are many ways of making shards but this is a quick and easy way to do it as it uses a chocolate mould.

STEP 1

Place 250gm of white chocolate melts in a jug. Cook in 30 second bursts until it has fully melted.

STEP 2

Carefully pour chocolate into each cavity of the chocolate mould. Use a spatula to

ensure that chocolate has reached all parts of the mould. Smooth off the surface with a cake scraper. (Photo 18)

STEP 3

While the chocolate is still soft, add sprinkles, sugar pearls or anything you like to match your colour/flavour. Place the mould in the fridge to set. (Photo 19)

STEP 4

Once the chocolate has set, turn the mould over and the shards should fall out with ease. Trim away any rough edges with a non-serrated knife.

STEP 5

Colour the rest of the chocolate with the pink chocolate colour and repeat the same process to make pink shards.





17



18



19



20

PUTTING IT ALL TOGETHER

STEP 1

Remove cake from the fridge and push the chocolate shards into the top of the cake.

STEP 2

Add lollies, meringues, marshmallows as desired. It looks best with more rather than less toppings! (Photo 20)

STEP 3

Place some of the same toppings around the bottom edge, pushing them into the buttercream slightly to help hold them in place. (Photo 21)



21

Cake by Cake-oh

www.cake-oh.com.au

Project Supplies available from

Complete Cake Decorating Supplies

63 Boothby Street Panorama SA

Ph (08) 8299 0333

www.completerecake.com.au





Individual Summer *Berry and Vanilla Bean Desserts*

Delight your dinner guests and learn how to create these sophisticated, yet simple chocolate wraps filled with vanilla bean cake, delicious cream cheese topping and fresh Summer berries.

VANILLA BEAN CAKE

INGREDIENTS

- 250gms butter
- 2 cups caster sugar
- 4 eggs
- 2 teaspoons vanilla bean paste
- 3 cups self-raising flour
- 1 ½ cups milk

CREAM CHEESE TOPPING

- 125g cream cheese
- 30g butter
- 250g pure icing sugar
- White cooking chocolate
- Summer berries
- Extra icing sugar (optional)



STEP 1

To make the vanilla bean cake, beat the butter and sugar to a cream, add in eggs and vanilla bean paste and beat on low until combined. (Photo 1)

STEP 2

Next add the flour and milk alternately while mixing. Mix well. Bake in a large



rectangle or square pan at 150 degrees celsius until a skewer comes out clean when inserted into the middle of the cake.

STEP 3

Slice the cooled cake in half and use a round biscuit cutter to cut rounds from the cake. (Photo 2)





STEP 4

Mix the cream cheese, butter and icing sugar together until smooth.

STEP 5

Join three rounds together using the cream cheese topping. Work on squares of cut out baking paper as this will make it easier to move your desserts while making them. (Photo 3)

STEP 6

Ice the top and sides of the cake completely then measure the height and the circumference of the cakes. (Photo 4)

STEP 7

Cut out rectangular sheets from clear contact paper making the length one or two centimetres longer than the circumference of your cakes and the height one centimetre higher.

STEP 8

Melt the chocolate in a double boiler over low heat.

STEP 9

Leave the backing paper on the sheets of contact and spread the chocolate over the shiny side, about two to three millimetres thick. (Photo 5)



Individual Summer *Berry and Vanilla Bean Desserts*



STEP 10

Lift the contact from the bench and set aside to partially set. The time will vary depending on the temperature of the room.

STEP 11

Once the chocolate is not runny anymore, but still not completely set you can wrap the contact around the cakes with the chocolate facing inwards. Pull the edges together at the back instead of smoothing along the cake as this will leave ridges in the chocolate. Attach one end of the chocolate wrap against the cake while joining the other end to this without overlapping the ends. (Photo 6). Move the desserts to the fridge to set up.

STEP 12

Once set, remove the contact paper. If there is any overhanging chocolate at the seam you can cut this away with a hot knife.

STEP 13

Finally, remove the baking paper from the bottom, add the berries to the top of your desserts, dust with icing sugar and serve.

Jennifer Beckham

Bella Capella Culinary Delights

Email: bellacapella@bigpond.com

Facebook: <https://www.facebook.com/BellaCapellaCulinaryDelights>

BellaCapellaCulinaryDelights

Twitter: <https://twitter.com/BellaCapellaCD>

Pinterest: <https://www.pinterest.com/bcapella1302/cakes-by-bella-capella-culinary-delights/>

cakes-by-bella-capella-culinary-delights/

Instagram: http://instagram.com/bella_capella/



Complete Cake Decorating Supplies

'The Name Behind The Best Celebrations'

ONLINE
ORDERING
AVAILABLE

Visit our website for all the latest and best products available



Our Large showroom and warehouse are located at
63 Boothby Street Panorama SA
and is open to the public Ph. 08 8299 0333

www.completercake.com.au



CAKE DECORATING SOLUTIONS

- 1000s of product lines inc. Satin Ice, Wilton, Bakels
- Cake decorating classes • Instore kids play area
 - Children's cupcake decorating classes
 - Custom Edible Images

ARNDELL PARK
(Blacktown)
Ph 02 9676 2032

WILLOUGHBY
(Chatswood)
Ph 02 9417 5666

BELMONT
Ph 02 4945 8422

ROSEBERY
Ph 02 9667 0520

LIVERPOOL
Ph 02 9601 1741

CARINGBAH
Ph 02 9525 0714

NORTHMEAD
Ph 02 9683 6720

CANBERRA
Ph 02 6280 0137

Planet Cake
CLASSES

CARINGBAH and
CANBERRA
NOW OPEN

ON-LINE
orders welcomed

WWW.CAKEDECORATINGSOLUTIONS.COM.AU

MISSED A COPY?

Please send me: ☐ ACI2_4 ☐ ACI3_1 ☐ ACI3_2
☐ ACI3_3 ☐ ACI3_4 ☐ ACI4_1

\$9.95 each (Plus \$2.95 P & H for 1-2 copies, 3 or more \$4.95)

Name:

Address:

Suburb:

State: P/code:

Payment options:

1. I enclose a cheque/money order made payable to:

Woodlands Publishing Pty Ltd for \$.....

2. Please debit my ☐ Visa ☐ Mastercard

Card No ____/____/____/____ Expiry: ____/____

Card holder's name:

Signature:

DON'T
MISS OUT



Post to: Australian Cupcakes Magazine
PO Box 8035, Glenmore Park NSW 2745



Orange and Almond *Naked Cake*

A naked cake is simply a cake that is “unadorned”. It is the filling and the basic decoration – usually fruit or fresh flowers that add the finishing touches.

CAKE INGREDIENTS

- 2 oranges
- 250g caster sugar
- 6 eggs
- 250g organic almond meal
- 1 teaspoon baking powder

GANACHE INGREDIENTS

- 800g white chocolate(eating chocolate)
- 500g whipping cream

EQUIPMENT

- Greased and lined 20cm spring form cake tin
- Saucepan for boiling oranges
- Mixing bowl
- Rubber spatulas to mix ingredients
- Stick blender or food processor

Continued ...



STEP 1

Boil the oranges in water for 2 hours or until very soft. Remove oranges from water and allow to cool.

STEP 2

Preheat oven to 160°C
Use a stick blender or food processor to create an orange puree. (Photo 1)



STEP 3

In a separate mixing bowl, combine eggs and sugar. Beat well to combine and then stir in the pureed oranges, almond meal and baking powder. Stir well to combine. (Photo 2)

STEP 4

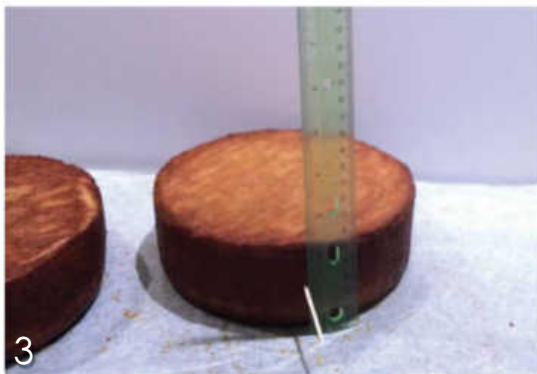
Pour mixture into prepared tin and bake in preheated oven for 1 1/2 – 2 hours or until top is a light golden brown.

STEP 5

Cool in tin for 1 hour then remove from tin to fully cool.

STEP 6

While cooling, make whipped white chocolate ganache (see recipe below).





STEP 7

Using a clean ruler, mark the middle of the cake. I use a tooth pick on both halves after cutting so I can match them back when filled. (Photo 3)

STEP 8

Place first cake round on cake 8in board – which is on turn table.

STEP 9

Place some of the ganache in a piping bag fitted with the large, plain nozzle. Start by piping a thick amount of ganache around the edge of the cake, then spread more ganache into the centre. (Photos 4 and 5)

Add the next layer of cake and repeat process as before. (Photo 6)





Orange and Almond *Naked Cake*

Continued ...

- Microwave to melt chocolate for ganache
- Large open piping tip and bag
- Cake leveler
- Turn table
- 8 In cake board

STEP 11

Place top layer of the cake on the top, with the bottom facing up. (Photo 7).

Remove tooth picks.

STEP 12

Spread final amount of ganache on top of the cake and decorate. A light sprinkle of sifted icing sugar can be added.

STEP 13

Ensure the flowers (etc) that you decorate your cake with are safe. They need to be clean and pest free.

For this cake I made 2 cakes and 1 amount of the ganache

This cake is very moist so no sugar syrup was needed for the in between layering.

WHIPPED WHITE CHOCOLATE GANACHE

STEP 1

Pour cream over chocolate and put in microwave for 1 minute. Stir well and then microwave for another minute stir well again. Ensure all chocolate is fully melted.

STEP 2

Allow to cool completely and cover with glad wrap.

STEP 3

When fully cooled (must not even be warm) whip with an electric mixer for at least 5-8 mins.

When ganache has thickened, set aside for one hour. It is then ready to use.

Wendy Marshall

nanawen64@gmail.com



SUBSCRIBE & SAVE!



- Fabulous product guide
- Heaps of basic cake ideas
- Develop your sugar craft techniques
- Learn new tips and ideas every issue
- Quick and easy step-by-step instructions
- Creative cupcake and other inspirational projects

**6 issues
for only
\$44.95***

3 EASY WAYS TO SUBSCRIBE



(02) 4722 2260
and quote six issues offer



Fill in the form & freepost to:
Woodlands Publishing
Reply Paid 8035
Glenmore Park 2745



Fax to: (02) 4733 8583

Australian Cupcakes & INSPIRATIONS

subscription order form



I would like to subscribe to 6 Issues of
Australian Cupcakes & Inspirations magazine
starting with the next available issue.

1. YOUR DETAILS

TITLE ☐ MR ☐ MRS ☐ MS ☐ MISS

Name _____

Address _____

State _____ Postcode _____

Email _____

Telephone (inc. area code) _____

2. PLEASE TICK ONE BOX

- ☐ **AUSTRALIA:** 6 Issues of Australian Cupcakes & Inspirations
magazine for AUD \$44.95
- ☐ **NEW ZEALAND:** 6 Issues of Australian Cupcakes & Inspirations
magazine for AUD \$54.95
- ☐ **REST OF THE WORLD:** 6 Issues of Australian Cupcakes &
Inspirations magazine for AUD \$64.95

Prices include GST. *Subscriptions will start with the first available issue. Existing
subscriptions will simply be extended. If your order is cancelled before all issues are
received, payment will be pro-rated over the total number of issues available as part of
the offer for the purpose of calculating any refund due.

3. METHOD OF PAYMENT

☐ Cheque/Money Order (Aust. only)

I enclose a cheque/money order made payable to
Woodlands Publishing Pty Ltd (ABN 30 115 093 162) for \$

Please debit my: ☐ Mastercard ☐ Visa

Card No

Expiry date ____/____

Cardholder name (PLEASE PRINT) _____

Signature _____ Date _____

FREE POST: Woodlands Publishing
Reply Paid 8035, Glenmore Park 2745



New Year's Eve *Cupcakes*

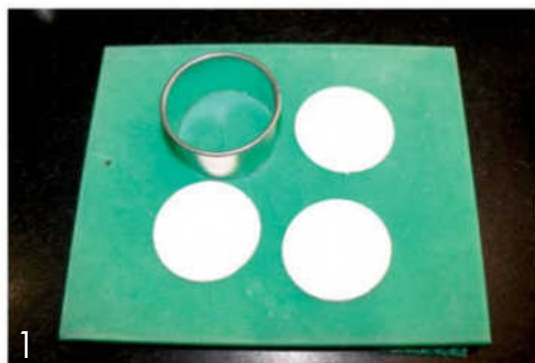
Three ... two ... one!! Happy New Year!!

INGREDIENTS

- Cupcakes
- Buttercream
- Gumpaste
- Black fondant with hardener added

EQUIPMENT

- Round cutter tin set
- Non stick mat
- Small non stick rolling pin
- Black edible pen
- Gold lustre dust
- Small paint brush
- Edible gold paint
- Gold or silver cachous
- Royal icing
- Piping bag
- No 2 plain piping tip
- Wilton 1m piping nozzle
- Disposable piping bag
- Gold edible glitter
- Edible pearls
- Clock face edible image
- Piping gel
- Number tappit cutters



Bake cupcakes and allow to cool completely. The ones used in this project were baked in gold size 550 patty pans.

STEP 1

Roll out some gumpaste and cut out as many circles as you need for the clocks. (Photo 1)



STEP 2

Use the cutter that is the next size down to make an indent just inside the edge of the rounds you have just cut out. (Photo 2)

STEP 3

Use a smaller cutter to make another indent in the centre of the clock. Leave to harden and set. (Photo 3)







New Year's Eve *Cupcakes*



5

STEP 4

Use the thick end of the edible marker to make lines at 3, 6, 9 and 12. (Photo 4)



6

STEP 6

Use the thin end of the marker to mark in minute marks in between each of the number marks. (Photo 5)

STEP 5

Now mark in the lines where the other numbers will go.

STEP 7

Use the thick end of the pen to trace around the inner circle mark. (Photo 6)



7



8





STEP 8

Dust the face of the clock with gold luster dust. (Photo 7)

STEP 9

Draw in the hands showing midnight. (Photo 8)

STEP 10

Use the edible gold paint to paint around the outer edge of the clock. (Photo 9)

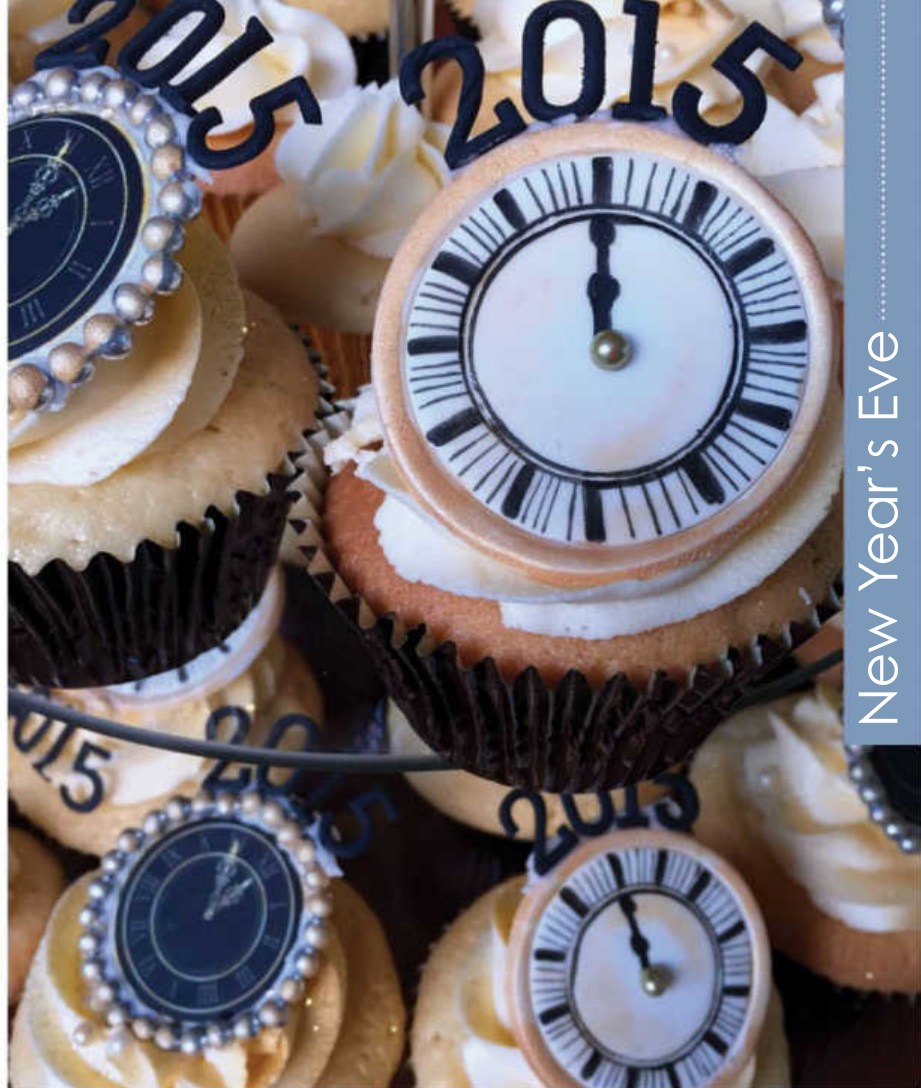
STEP 11

Use a little royal icing to attach a gold cachous to the middle of the clock where the base of the hands are. (Photo 10)

TO MAKE THE CLOCKS WITH THE BLACK FACES

STEP 1

Find a suitable image of a clock face and print as an edible image. Many cake decorating supplies stores offer this service. Make sure they are the same size as your round cutter.



STEP 2

Cut out each circle with scissors.

STEP 3

Roll out some gumpaste and cut out circles the same size as the clock face images. Remove the backing paper and brush a small amount of piping gel onto the back of the images. Stick them onto the pieces of gumpaste. (Photo 11)





12

STEP 4

Make some royal icing according to the instructions on the packet and place in piping bag fitted with the plain round nozzle. Pipe royal icing around the edge of the clock face. (Photo 12)

STEP 5

Stick some cachous into the royal icing border you have just piped. (Photo 13)



13

TO MAKE THE NUMBERS

STEP 1

Add some tylopour to black fondant and roll out very thinly. Use the number tappit to cut out the numbers for the year you are celebrating. (Photo 14 & 15)

STEP 2

Place the clock faces on baking paper and pipe a small amount of royal icing along the top edge. (Photo 16)

STEP 3

Stick the numbers into this icing and leave to dry. (Photo 17) Once the royal icing is totally dry, carefully lift the clock faces off the baking paper. You may find it useful to slip a knife or spatula under the numbers.



14



15

New Year's Eve *Cupcakes*



FINISHING OFF

Pipe a swirl of buttercream onto each cupcake with a 1M tip. Sprinkle with some edible glitter and add some sugar pearls if you wish. (Photo 18)

Place the clock on top of each cupcake. (Photo 19)

Cakes by Cake-oh

www.cake-oh.com.au

Project Supplies available from

Complete Cake Decorating Supplies

63 Boothby Street Panorama SA

Ph (08) 8299 0333

www.completerecake.com.au





Hansel And Gretel *Lolly House*

Use a variety of store bought lollies and lollypops to add the finishing touches to this cute little edible cottage.

INGREDIENTS

- 6 inch cake
- White chocolate
- Flo coat
- Gel colouring
- Premade house cookie (see p74)
- Shredded coconut
- Green gel colouring
- Piping gel
- Selection lollies and lolly pops
- Buttercream (recipe to follow)
- 10 baking paper cut panels 12cm long by 6cm wide
- Sugar syrup (optional)
- Fondant

BUTTERCREAM INGREDIENTS

- 250g unsalted soft butter
- 500g sifted icing sugar
- 2-3 tablespoons milk or water
- 1 teaspoon vanilla extract



STEP 1

Place coconut in a ziplock bag and add green gel colouring and 1 tablespoon of water. Coat all coconut with green colouring until all completely covered. Lay out on baking tray to dry. (Photo 1)

STEP 2

Add drops of gel colours to separate bowls. (Photo 3)



STEP 3

Melt chocolate until smooth. Add some flo coat to the white chocolate and stir to combine. When fully combined, divide white chocolate mix between each bowl with the gel colours. Stir to fully combine. (Photo 3)

STEP 4

Drop spoons of coloured chocolate on each piece of pre-cut baking paper. (Photo 4)







Hansel And Gretel *Lolly House*



5

Spread out to coat each piece of baking paper. Gently lift onto tray or flat surface covered in baking paper to set. (Photo 5)

STEP 5

Take premade cookie shape house front (cookie recipe page 74) and decorate as you wish using fondant, lollies, coloured butter cream etc.

For the heart shape we've used to small candy canes and spooned in melted white



6

chocolate. Allow to cool and set. (Photos 7 and 8)

BUTTERCREAM

STEP 1

Beat butter with paddle attachment until lighter and creamy.

STEP 2

Add icing sugar in 3-4 lots and beat. Add milk and vanilla and beat until smooth.



7



8





STEP 3

Place cake onto cake board using some of the buttercream - cake isn't level or trimmed. (Photo 9)

STEP 4

Coat cake in sugar syrup (optional) Put a light coat of buttercream over the cake. This is a crumb coat which creates the base for the final coat.

STEP 5

Place cake in fridge for one hour.

STEP 6

Remove from fridge and put remaining buttercream over cake. This layer doesn't need to be smooth as chocolate panels and cookie will stick better to it if slightly rough. (Photo 10)



STEP 7

Place decorated cookie on front of cake. (Photo 11)

STEP 8

Very gently peel paper off chocolate panels and overlap around the cake as shown. (Photo 12)

STEP 9

Make a path way on cake board using fondant. Use piping gel to stick fondant down.

STEP 10

Spread piping gel over remaining board. Sprinkle dried, coloured coconut over board to imitate grass. (Photo 13)

STEP 11

Decorate top of cake with lollies of choice.

For the mushrooms, dip small tear drop marshmallows in red melted candy melts and sprinkle with white 100s and 1000s. Place on top of a Hershey Kiss Chocolate.

Wendy Marshall

nanawen64@gmail.com





Country Daisy Topper

Using a simple veiner and cutter, you can create lots of gorgeous country daisies to adorn cakes or cupcakes. They are simple and effective.

INGREDIENTS

- Premium Gumpaste
- Americolor Soft Pink Gel paste
- Edible pearls
- Flower glue

EQUIPMENT

- Country Daisy Cutter
- Country Daisy Veiner Flower drying rack or cupped disposable spoon
- 9 inch non-stick rolling pin
- Cornflour to dust (cornflour bag)
- Dark Pink Dust (optional) Rolkem



STEP 1

Colour your Premium Gumpaste pink with the gel paste. You will not need a lot of colour to get your gum paste to a lovely pink shade. (Photo 1)

STEP 2

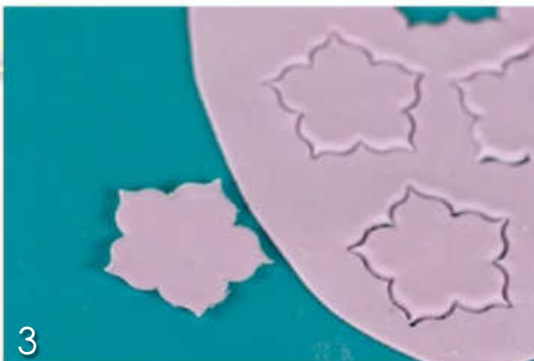
Roll out some pink paste very thinly on a work board. Hint - A Celboard or a good quality sugarcraft mat is really good



for this job. Cut out your shapes with the country daisy cutter. (Photos 2 and 3) Use a cornflour bag to help your gum paste not stick to surfaces as you work.

STEP 3

Place the top of the veiner over the bottom and gently squeeze together to allow the veins to transfer to your gumpaste. (Photos 4 and 5)



Tips: Always work in good light and ensure you use a good quality gumpaste.



**STEP 4**

Remove daisy carefully and place in a flower rack or rounded shaped spoon to dry. Once dry use a little sugar flower glue to attach an edible pearl or non-pareil to the centre. (Photo 6). Let dry completely. Use your completed flower to adorn

buttercream cupcakes or as a decoration for cakes. You can dust the centres a darker pink for more depth and reality.

All products can be purchased online from Cakes Around Town
www.cakesaroundtown.com.au





Mad Hatter's Tea Party – Part 2

Alice in Wonderland is a great source for a party theme as there are so many colourful characters and parts to the story. Part 2 of his project provides you with step by step instructions on how to decorate the tiers of this amazing cake.

CAKE

INGREDIENTS

- 9 inch round x 4 inch high cake
- 7 inch round x 4 inch high cake
- Ganache or Buttercream
- Fondant coloured pale green

EQUIPMENT

- 7inch Round Card Board
- 9 inch Square Card Board
- Spatula
- Pastry Brush

COVER THE BOARD

INGREDIENTS

Fondant Icing
coloured Pale Green

EQUIPMENT

12 inch Square Board
Rolling Pin
Pizza Wheel
Wilton Graceful Vines
Impression Mat

Continued...



PREPARE THE CAKES

STEP 1

Place each cake on a card board that is the same size. Use a little ganache or buttercream to help hold it in place.

STEP 2

Now place each cake on the board onto another slightly larger board while you work.

STEP 3

Level and fill each of the cakes and cover with a layer of ganache or buttercream to create as smooth a finish as possible. This will create the perfect base for the fondant to adhere to. Set aside to harden.

STEP 4

Once ganache has set, use a pastry brush to coat the cake in a small amount of



water. This will give the fondant something to stick to.

STEP 3

Cover the square cake with pale green fondant. Use the cake smoother to create as smooth a finish as possible.

STEP 4

The round cake is the top tier and at this stage only the bottom edge of the cake needs to be covered. Roll a thin strip of pale green fondant and smooth it on around the cake, leaving the top plain. Set both covered cakes aside.

COVER THE BOARD

STEP 1

Roll out a piece of pale green fondant big enough to cover the 12 inch square board.





Mad Hatter's Tea Party – Part 2

MAKE THE FLOWERS AND LEAVES INGREDIENTS

- Gum Paste in colours of your choice
- Edible Pearls

EQUIPMENT

- Small Non Stick Rolling Pin
- Non-stick Mat
- Small Blossom Ejector Cutter
- 40mm Five Petal Blossom Cutter
- Country Daisy Silicone Mould
- Leaf Ejector Cutters
- Artist Palette
- Paint Brush
- Petal Dust in colours to match Gumpaste
- Royal Icing
- Plain Round No 2 Piping Nozzle
- Piping Bag
- Soft Petal Mat
- Small Ball Tool

Continued ...



STEP 2

Place the rolled out icing on top of a lightly dusted impression mat and roll over it gently with a rolling pin until you are confident the icing is covered with the imprint of the pattern. (Photo 1)

STEP 3

Brush a small amount of water around the edges of the cake board to help the



fondant to stick. Carefully lift the mat up and flip it over so that the icing is now on top of the board. Gently peel away the impression mat.

STEP 4

Use a pizza wheel to cut away the excess and create neat edges. Using a pizza wheel is more effective than a knife as it won't tear the icing as it cuts. (Photo 2 & 3).





Make the flowers before decorating the cake so that you can manipulate the table cloth while the icing is still soft when placing the already dried flowers.

MAKE THE FLOWERS AND LEAVES

STEP 1

Roll out a small amount of gumpaste in your choice of colour. Use the 40mm blossom cutter to cut out a flower shape. (Photo 4)

STEP 2

Place the flower in the bottom of the country daisy silicone mould that has been lightly dusted with icing sugar or corn flour. (Photo 5)

STEP 3

Place the top piece of the mould in place and gently squeeze the two pieces together. (Photo 6)

STEP 4

Flex the mould slightly and unmould the flower. (Photo 7)

STEP 5

Place in an artist palette or similar to dry. (Photo 8)

STEP 6

Once dry, dust the centres with co-ordinating coloured petal dust and add a small edible pearl to the centre. Use a small dot of royal icing to hold the pearl in place. (Photo 9 and 10)



STACK THE CAKES

INGREDIENTS

- Small Amount of Ganache or Buttercream

EQUIPMENT

- Small Spatula
- Wooden Skewers
- Pencil
- Small Hacksaw
- 7 inch Round Card Board

COVER THE TOP ROUND

INGREDIENTS

- 7 inch round cake with edges covered
- White Fondant

EQUIPMENT

- 13 inch square piece of thin card
- Craft Knife
- Pink Wilton Colour Mist Spray
- 7 inch Round Card Board
- 13 inch Round Card Board
- Pizza Wheel
- Ruler
- Pencil

Continued ...



STEP 7

Make the small blossoms by rolling out gumpaste and cutting flowers using the ejector cutter.

STEP 8

Place the flowers on a soft petal mat and use the ball tool to slightly cup each petal.

STEP 9

Once dry, dust the centres and pipe a small dot of royal icing in the middle of each one. (Photo 11)

STEP 10

Roll out green gumpaste in various shades and cut out leaf shapes, using the ejector to stamp the vein pattern in each. Dust with green petal dust to show up the imprint. (Photo 12)

STACK THE CAKES

STEP 1

Use a palette knife to spread a small amount of ganache onto the middle of the covered cake board. This will help to hold the cake in place.



STEP 2

Carefully transfer the covered square cake and the card board it is on, onto the cake board so that it sits slightly to the back. (Photo 13)

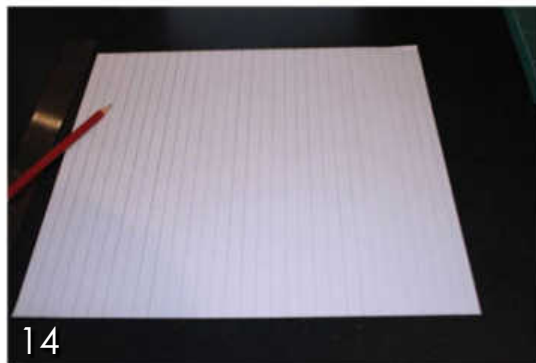
Note: Now is a good time to add some colour around the bottom of the cake if you wish. You can use an air brush or green Wilton Colour Mist Spray to add a light layer of green to add a little depth.

STEP 3

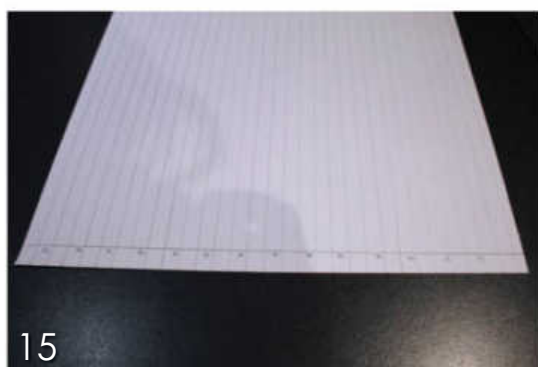
Place the 7inch card board round on top of the square cake where you would like the top tier to sit. Draw around this with a toothpick or similar to leave an indent of where the next tier will go. This is a guide for you to use when placing the top tier.

STEP 4

Push some wooden skewers down into the bottom cake and mark where the top of the cake is with a pencil. Use the saw to cut off the tops so that they are level with the top of the cake. You should now only be able to see the tops of each skewer.



Mad Hatter's Tea Party – Part 2



15

STEP 5

Spread a small amount of ganache or royal icing onto the area where the top tier will sit. Carefully transfer the 7inch round cake and the board it is sitting on, onto the bottom cake. The skewers will stop it from sinking down into the bottom cake.

COVER THE TOP OF THE ROUND CAKE WITH TABLE CLOTH

STEP 1

Mark 1cm spaces along the edge of the piece of card and then repeat along the opposite edge. Join up the marks with a pencil line. (Photo 14)

STEP 2

Rule another line going across the ends of these lines you have just drawn.

STEP 3

Mark every other stripe with an "x" so that when it comes time to cut, you know which ones to remove. (Photo 15)



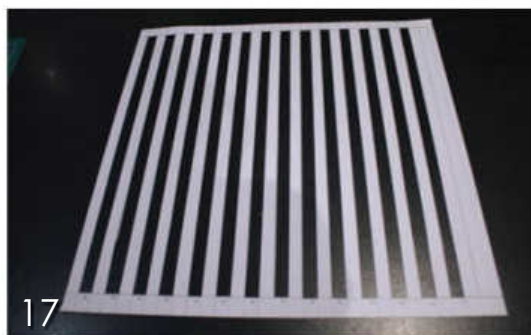
16

STEP 4

Use the craft knife to cut along each line but only up to the horizontal lines. Once all done you should have a piece of card that has vertical cuts in it, 1cm apart all the way along. (Photo 16)

STEP 5

Now cut along the horizontal line on every second strip so that you are removing strips of the paper. You should now have a piece of card with strips that have been cut away. This is your template for making the gingham pattern on the table cloth. (Photo 17)



17



Mad Hatter's Tea Party – Part 2

MAKE THE FENCE FOR THE BOTTOM TIER INGREDIENTS

- Claire Bowman
Pearlised White
Cake Lace

EQUIPMENT

- Wrought Iron
Fence/Gate Lace
Mat
- Small Spatula
- Cake Scraper

Conitnued ...



STEP 6

Roll out some white fondant fairly thin. It needs to be slightly bigger than your 13inch round card.

STEP 7

Place the 13inch card on top and cut around it with a pizza wheel so that you have a round piece of white fondant. (Photo 18)



STEP 8

Place the 7inch round card in the centre of this white circle and trace around it with a cutting wheel or a tooth pick to slightly indent the size. This will be your guide for when placing the icing on top of the 7inch cake. (Photo 19)

STEP 9

Place the cardboard template on top of the piece of white icing and spray lightly with the Wilton Colour Mist Spray. The closer you hold the can, the darker the colour will be. (Photo 20)

STEP 10

Turn the template so that the stripes are now running in the opposite direction and spray again. (Photo 21)



Tip: It may be useful to have a practice on some fondant scraps or a piece of white paper.





STEP 11

Carefully place the gingham icing circle on top of the 7inch round cake. Pinch it at intervals to represent the pleats and folds in the material.

STEP 12

While the icing is still soft, place the flowers and leaves around the base as desired. (Photo 22)

MAKE THE FENCE FOR THE BOTTOM TIER

STEP 1

Use the small spatula to spread cake lace into the pattern on the mat. Make sure every part of the mat is filled with the solution. Use the cake scraper to scrape away the excess. (Photo 23 and 24)



STEP 2

Place the mat in the oven according to the directions on the packet. It should only need approximately ten minutes to dry. If it is dry it will come out of the mat with ease. If it doesn't come out easily, it will need a few more minutes.

STEP 3

Carefully remove the lace from the mat and set aside on baking paper. (Photo 25)

DECORATE THE BOTTOM TIER

STEP 1

Pipe random swirl/ivy on the front of the cake.

STEP 2

Place the lace fence in place in front of the piped design.

STEP 3

Add flowers and leaves as desired using royal icing to stick in place.

Cake by Cake-oh

www.cake-oh.com.au

Project Supplies available from

Complete Cake Decorating Supplies

63 Boothby Street Panorama SA

Ph (08) 8299 0333

www.completerecake.com.au



SUBSCRIBE &

Save 24% off the cover price!



- All you need to know about cake decorating
- Fabulous product guide
- Learn new tips and ideas every issue
- Develop your sugar craft techniques
- All the latest news and information in the world of sugar craft
- Meet Australia's best sugar craft artists
- Quick and easy step-by-step instructions

SAVE!

6 issues
for only
\$44.95*

4 EASY WAYS TO SUBSCRIBE



(02) 4722 2260
and quote six issue offer



www.wpcoco.com.au



Fill in the form & freepost to:
Woodlands Publishing
Reply Paid 8035
Glenmore Park 2745



Fax to: (02) 4733 8583

creative
SugarCraft
BE TEMPTED

subscription order form



YES!

I would like to subscribe to 6 Issues of
Creative SugarCraft magazine starting
with the next available issue.

1. YOUR DETAILS

TITLE ☐ MR ☐ MRS ☐ MS ☐ MISS

Name _____

Address _____

State _____ Postcode _____

Email _____

Telephone (inc. area code) _____

2. PLEASE TICK ONE BOX

- ☐ **AUSTRALIA:** 6 Issues of Creative SugarCraft magazine
for AUD \$44.95
- ☐ **NEW ZEALAND:** 6 Issues of Creative SugarCraft magazine
for AUD \$54.95
- ☐ **REST OF THE WORLD:** 6 Issues of Creative SugarCraft magazine
for AUD \$64.95

Prices include GST. *Subscriptions will start with the first available issue. Existing
subscriptions will simply be extended. If your order is cancelled before all issues are
received, payment will be pro-rated over the total number of issues available as part of
the offer for the purpose of calculating any refund due.

3. METHOD OF PAYMENT

☐ Cheque/Money Order (Aust. only)

I enclose a cheque/money order made payable to
Woodlands Publishing Pty Ltd (ABN 30 115 093 162) for \$

Please debit my: ☐ Mastercard ☐ Visa

Card No

Expiry date /

Cardholder name (PLEASE PRINT) _____

Signature _____ Date _____

FREE POST: Woodlands Publishing
Reply Paid 8035, Glenmore Park 2745



Christmas Bauble *Cupcakes*

Perfect for any Christmas celebration, these Christmas bauble cupcakes are sure to wow kids and adults alike.

INGREDIENTS

- Batch of Cupcakes (baked in Christmas themed patty pans)
- White Fondant
- Red Fondant
- Tylose Powder
- Ganache or Buttercream

EQUIPMENT

- Scalloped Edge Round Cutter Set
- No 2 Piping Nozzle
- Small Spatula
- Small Non Stick Rolling Pin
- Non Stick Mat
- Piping Gel
- Edible Glitter
- Royal Icing
- Piping Bag
- No 1 Piping Nozzle
- Cachous

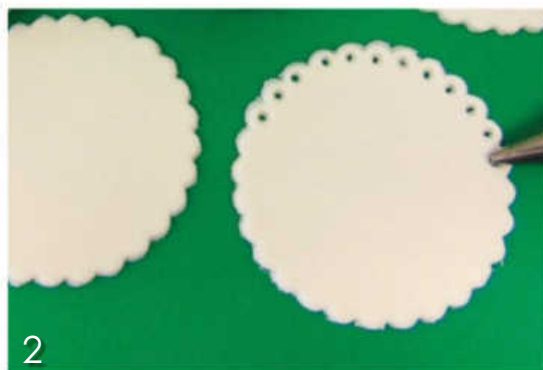


STEP 1

Bake cupcakes using Christmas themed cupcake cases and leave to cool completely. (Photo 1)

STEP 2

Roll white fondant to 2mm thickness and use a round cutter to cut circles big enough to cover the top of each cupcake.



STEP 3

Take a number 2 piping nozzle and make holes around the edge in each scallop section. (Photo 2)

STEP 4

Spread a small amount of buttercream or ganache on the top of each cupcake. (Photo 3) This will help the fondant





circles stick to the cake. Carefully smooth the fondant rounds onto the top of each cake. (Photo 4)

STEP 5

Add a small amount of tylose powder to red fondant to help it set firm and cut out small circles from 3.5cm rounds.



STEP 6

Leave red circles to set in a curved shape mould (a round cake pop mould is ideal) (Photo 5)

STEP 7

When the rounds have set firm, brush some piping gel over the top and sprinkle with some edible glitter. (Photo 6)





Christmas Bauble *Cupcakes*



STEP 8

Pipe some royal icing details onto the Christmas ball. In this project green, red and pink icing was used with a number 1 icing tube. (Photo 7)

STEP 9

While the royal icing is still wet add some gold or silver cachous for some extra bling. (Photo 8)



Dots piped around the edge always look effective. (Photo 9)

Embellished Cake Creations & Supplies
Shop 3/342 Camden Valley Way
Narellan. 2567

Robyn King

Ph: 02 4647 6336

www.embellishedcakes.com.au

embellishedcakes@gmail.com



Subscribe & Save \$\$\$

Only
\$4.99
per issue

Relax & Colour

4 issues
only \$19.95
SAVE 25%!

That's *only \$4.99* per issue
(normally \$6.95)

*Other advantages
include...*

✓ FREE home delivery ✓ Guaranteed rates ✓ Receive your magazines before they go on-sale ✓ Receive a full money-back guarantee on the remainder of your subscription should you wish to cancel at any time



FREE POST

Woodlands Publishing
Reply Paid 8035, Glenmore Park 2745



CALL
(02) 4722 2260



FAX
(02) 4733 8583

@ EMAIL

subs@woodlandspublishing.com.au

Simply fill out the coupon, phone, fax or email (COMPLETE IN BLOCK LETTERS) ♦ DENOTES MANDATORY FIELDS

☐ YES, PLEASE SEND ME THE NEXT 4 ISSUES OF **RELAX AND COLOUR** FOR ONLY \$19.95 (RRP \$27.80) – SAVE \$7.85!

Name: Mr/Mrs/Ms/Miss*

State*:

Postcode*:

Phone: Home* ()

Address*:

Mobile:

Suburb/Town*:

Email:

EASY PAYMENT OPTIONS:

1. I enclose a cheque/money order made payable to Woodlands Publishing Pty Ltd (ABN 30 115 093 162) for \$

2. Please debit my: ☐ Visa ☐ MasterCard

Card no: _ _ _ _ / _ _ _ _ / _ _ _ _ Expiry date: _ _ / _ _

Cardholder's name:

Signature:

Prices include GST. *Subscriptions will start with the first available issue. Existing subscriptions will simply be extended. If your order is cancelled before all issues are received, payment will be pro-rated over the total number of issues available as part of the offer for the purpose of calculating any refund due. Overseas customers will be charged an additional \$7.50 per issue.



Alice in Wonderland *Teacups*

These little treasures have been around for years but never fail to delight.

INGREDIENTS

- Packet tic toc biscuits
- Marshmallows
- 100s & 1000s
- Musk life savers cut in half
- White chocolate



STEP 1

Melt chocolate in microwave until smooth. (Photo 2)

STEP 2

Dip marshmallow gently into melted chocolate and place on tic toc biscuit. (Photo 3)

STEP 3

Allow to sit for 20 mins.



STEP 4

With a tooth pick, wipe a small amount of melted chocolate across the top of each marshmallow and sprinkle with 100s and 1000s. (Photo 4)

STEP 5

Dip 1/2 musk life saver (Photo 5) into melted chocolate and place on side of marshmallow to make the handle of the cup. (Photo 6)





5

STEP 6

Allow to sit for chocolate to dry before serving.

Wendy Marshall
nanawen64@gmail.com



6



Chocolate Transfer Ice Cream Cake

Chocolate transfer sheets are an excellent way of adding colour and pattern to chocolate with ease. They are available in many designs to suit a lot of different occasions and themes.

SPONGE CAKE INGREDIENTS

- 1 ½ Cup Self-Rising Flour
- 1 ½ Caster Sugar
- 2 Teaspoons Vanilla Essence
- 8 Eggs

EQUIPMENT

- 6 Inch Topsy Turvy Cake Tin
- 8 Inch Topsy Turvy Cake Tin

ICE CREAM CAKE INGREDIENTS

- 1 Litre Chocolate Ice Cream
- 1 Litre Strawberry Ice Cream
- 1 Litre Vanilla Ice Cream
- 4 x Colour Strips Chocolate Transfer Sheet
- 250gm Dark Chocolate
- 250gm White Chocolate
- 500gm Milk Chocolate



MAKING THE SPONGE CAKE

STEP 1

Pre heat oven to 180°C. Prepare both cake tins by cutting baking paper to fit at the bottom and around each cake tin. (Photo 1)

STEP 2

Combine the eggs and sugar in a bowl over simmering water (the base of the bowl should never touch the simmering water). Beat for 10 minutes with a hand held electric mixer at medium speed until the mixture is very thick and pale (approx. 10min)

STEP 3

Remove the bowl from the heat, place bowl on your workbench and continue beating for 2-3 minutes.



STEP 4

Sift the flour and fold into the mixture using a rubber spatula. Turn the batter over thoroughly but working gently to retain the air and volume of the egg mixture. (Photo 2)

STEP 5

Once combined, pour mixture evenly into both prepared cake tins and





cook until a light colour brown or using your fingertips gently press in the center of the cake and if cooked it should spring back.

Leave the cakes in the cake tin for 10 minutes to cool slightly (Photo 3) then gently remove from the tin and place on a wire rack to cool completely.

STEP 6

Once both cakes are completely cooled, using a serrated knife cut both the 6inch and 8inch cakes horizontally into four layers. (Photo 4)

ASSEMBLING THE CAKE

STEP 1

Line the topsy turvy cake tins with glad



4



5



Chocolate Transfer *Ice Cream Cake*

wrap which will make releasing the cake easier once finished.

STEP 2

Place one slice of the cut cake at the bottom of each cake tin. (Photo 5)

STEP 3

Place the softened chocolate ice cream in a bowl and work quickly to stir until soft but not melted.

Spread and smooth the chocolate ice cream over the layer of cake until it covers the top. (Photo 6).

Add another cake layer and place in the freezer for a few hours.

Repeat the same process with the vanilla and strawberry ice cream and the final layer of cake then freeze over night before decorating. (Photo 7)

DECORATING THE CAKE

STEP 1

Measure and cut the chocolate transfer sheet to fit both length and height of both size cakes. (Photo 8). You might need to join the sheets together in length. The best way to do this is to join the two sheets, matching the pattern correctly. Then join using a small piece of sticky tape - make sure you have the pattern side down. You want to mark on the plastic side of the transfer sheet only.

STEP 2

Melt the dark, milk and white chocolate in separate bowls over simmering water. With a spatula, add a small layer of dark chocolate around the sides of both cakes. This will stop the ice cream melting into the transfer sheets and will give the



6



7





chocolate transfer sheet something to stick too.

STEP 3

Lay your transfer sheet flat on your work surface, printed side up. Pour on melted chocolate, (Photo 9) and using an offset metal spatula, spread a thin layer of chocolate over transfer sheet, remembering to work quickly before the chocolate starts to cool and sets (Do not scrape the surface of the transfer sheet while spreading the chocolate, as you will scratch the design.)

STEP 4

Once the chocolate starts to look dull it's time to carefully wrap the sheets around your cake. Let the chocolate completely set at room temperature, then very gently pull the plastic transfer sheet off in one smooth movement.

STEP 5

To finish off your cake add ice cream and chocolate curls to decorate and serve to your guests.

WHAT IS A CHOCOLATE TRANSFER SHEET?

A chocolate transfer sheet is a flexible plastic sheet that has been covered with cocoa butter and powdered food colouring that is used to make great designs on the flexible plastic sheet. The transfer sheet works with heat from your chocolate (melted) to release the design onto the chocolate. As the chocolate sets the design is embossed and leaves your finished



product looking like it has been made by the professionals.

HOW DO YOU USE A CHOCOLATE TRANSFER SHEET?

Chocolate transfer sheets can be used with milk and dark chocolate for lighter designs and white chocolate can be used for darker colours. Each transfer sheet can only be used once. Depending on how you are using your transfer sheet, it can be cut and the patterns easily matched up to make a collar to go around your cake. You can cut the transfer sheet into hearts to put on your biscuits or cut beautiful shapes to decorate the top of your cake or desserts.

At Bake It Easy we have over 40 different designs of chocolate transfer sheets and we ship all year round.

*Free shipping on all our chocolate transfer sheets Australia wide for a limited time only
To order or find out more go to our online store.
www.bakeiteasy.com.au*





Gingerbread Recipe

Whipping up some divine gingerbread, by Daniela Forzosi

INGREDIENTS

- 125g butter at room temperature
- 1/2 cup, firmly packed brown sugar
- 1/2 cup golden syrup
- 1 egg yolk
- 2 1/2 cups plain flour
- 2 tbs ground ginger
- 1 tsp mixed spice
- 1 tsp nutmeg (preferably freshly ground)
- 1 tsp bi carb soda

EQUIPMENT

- Gingerbread cutter
- Baking paper
- Electric beaters
- Wooden spoon
- Bowls
- Plastic wrap
- Baking trays
- Cooling rack
- Small plastic bags



METHOD

STEP 1

Preheat oven to 180°C.

STEP 2

Line a baking tray with baking paper.

STEP 3

Use an electric beater to beat the butter and sugar in a bowl until pale and creamy. Add the golden syrup and egg yolk and beat until combined. (Photo 1)



STEP 4

Stir in by hand with a wooden spoon the flour, ginger, mixed spice, nutmeg and bicarbonate of soda. (Photo 2) Once it is almost all coming together turn onto a lightly floured surface and knead until smooth. (Photo 3)

STEP 5

Cover with plastic wrap and place in the refrigerator for 30 minutes to rest. (Photo 4). While the mix is resting prepare the



Tips: Allow 30 minutes resting time. The longer you bake them the harder the gingerbread will be.



buttercream for your Hansel and Gretel House on page 48.

STEP 6

Place the dough on a floured bench and roll out until about 4mm thick.

Use a gingerbread house cutter to cut out shapes. (Photo 5.)

Place on trays about 3cm apart. Repeat with any excess dough. You can also cut out other shapes with spare dough like little cookies. (Photo 6)

STEP 7

Bake in oven for 10 minutes or until brown. Remove from oven. Transfer to a rack to cool.

Gingerbread house cutters are available from cake One Stop Cake Decorations.

*Daniela Forzosi of Pasticceria Dolce Mia
Shop 5, The Broadwalk Arcade
High St, Penrith, NSW, 2750.
Ph: 02 4722 4111
Email: dolcemiapenrith@hotmail.com*

DID YOU KNOW WE PUBLISH...



Check them out now online
www.wpcoco.com.au

ALSO
SHOP ONLINE
www.wpcoco.com.au



\$24.99
\$21.75



\$20.99
\$15.75



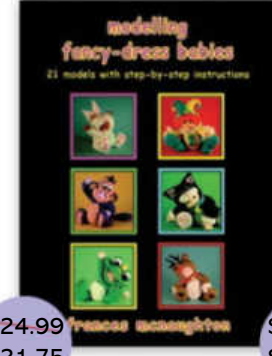
\$20.99
\$15.75



\$30.99
\$27.75



\$24.99
\$21.75



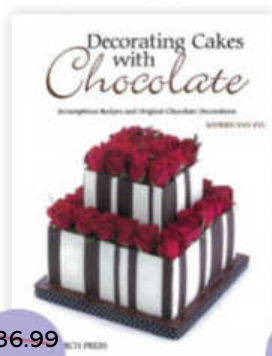
\$24.99
\$21.75



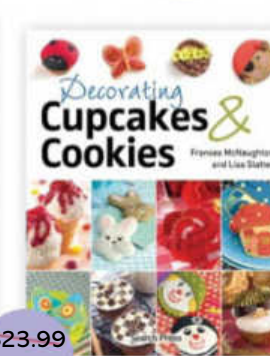
\$32.99
\$27.75



\$24.99
\$21.75



\$36.99
\$32.75



\$23.99
\$29.75



\$12.99
\$10.75



\$12.99
\$10.75



\$12.99
\$10.75



\$12.99
\$10.75



\$12.99
\$10.75



\$12.99
\$10.75



\$12.99
\$10.75



\$12.99
\$10.75



\$12.99
\$10.75



\$12.99
\$10.75



\$12.99
\$10.75



\$12.99
\$10.75



\$12.99
\$10.75

SAVE UP TO 25% ON SELECTED BOOKS

HURRY ORDER TODAY AND SAVE

TITLE	SPECIAL DISCOUNT	TITLE	SPECIAL DISCOUNT
PLEASE TICK BOOKS REQUIRED			
<input type="checkbox"/> Modelling Fairies in Sugar (Revised Edition)	21.75	<input type="checkbox"/> Twenty to make: Mini Sugar Bags	10.75
<input type="checkbox"/> Stencilling on Cakes	15.75	<input type="checkbox"/> Twenty to make: Chocolate Animals	10.75
<input type="checkbox"/> Painting Flowers on Cakes	15.75	<input type="checkbox"/> Twenty to make: Sugar Wobblies	10.75
<input type="checkbox"/> Decorating Christmas Cakes	27.75	<input type="checkbox"/> Twenty to make: Sugar Sporties	10.75
<input type="checkbox"/> Sweet & Easy Sugar Decorations (Hardback)	21.75	<input type="checkbox"/> Twenty to make: Sugar Scaries	10.75
<input type="checkbox"/> Modelling Fancy Dress Babies	21.75	<input type="checkbox"/> Twenty to make: Sugar Shoes	10.75
<input type="checkbox"/> Sensational Sugar Animals	27.75	<input type="checkbox"/> Twenty to make: Sugar Animals	10.75
<input type="checkbox"/> Cupcakes and Cookies (Hardcover)	21.75	<input type="checkbox"/> Twenty to make: Sugar Birds	10.75
<input type="checkbox"/> Decorating Cakes with Chocolate	32.75	<input type="checkbox"/> Twenty to make: Celebration Cake Pops	10.75
<input type="checkbox"/> Decorating Cupcakes and Cookies (Paperback)	19.75	<input type="checkbox"/> Twenty to make: Sugar Fairies	10.75
<input type="checkbox"/> Twenty to make: Decorated Cookies	10.75	<input type="checkbox"/> Twenty to make: Sugar Flowers	10.75
		<input type="checkbox"/> Twenty to make: Decorated Cup Cakes	10.75

TITLE ☐ MR ☐ MRS ☐ MS ☐ MISS

Name _____

Address _____

State _____ Postcode _____

Email _____

Telephone (inc. area code) _____

Please debit my: ☐ Mastercard ☐ Visa

Card No

Expiry date /

Cardholder name (PLEASE PRINT) _____

Signature _____ Date _____

☐ Cheque/Money Order (Aust. only) I enclose a cheque/money order made payable to

Woodlands Publishing Pty Ltd (ABN 30 115 093 162) for \$

** All prices include GST. Postage per order NSW \$6.00 Interstate \$9.00. ** Allow 2 – 4 weeks delivery.*



POST

PO Box 8035
Glenmore Park NSW 2745



CALL FAX

Phone: 02 4722 2260
Fax: 02 4733 8583

@ EMAIL

orders@wpco.com.au



Piping bag

Glossary

Basic Tools And Equipment

1. WOODEN CAKE BOARDS & CARD BOARDS

These come in a variety of thicknesses and shapes. Thicker cake boards are light weight but still sturdy enough to hold the weight of a heavy, multi tiered cake while the thinner cardboard variety are used between tiers on stacked cakes or for presenting small cakes on.

2. DOUBLE SIDED TAPE

When putting ribbon around the bottom of a cake, use this between the two ends to hold it in place. Do not use it directly onto the cake. It is also useful for attaching ribbon around the edge of the cake board for decoration.

3. LARGE ROLLING PIN

For rolling out large amounts of fondant icing when covering cakes.

4. ROYAL ICING DRY MIX

Instant royal icing mix is quick and easy to prepare by simply adding water until the desired consistency is achieved. It is used for piping details as it sets hard and is also used to stick things together. It can also be used to cover a cake and for adding details to figurines such as hair.

5. ICING SUGAR SHAKER

Put icing sugar or corn flour into one of these shakers and sprinkle some onto work bench to avoid fondant icing from sticking to the work surface.

6. SUGAR GLUE

This edible glue is used to stick decorations onto a cake covered in fondant and also when making sugar flowers or figurines from fondant. Apply a small amount with a paint brush for best results.

7. DECORATOR'S ALCOHOL

This is used to mix with petal dusts to create a quick drying paint and can also be used to remove any unwanted icing sugar/corn flour that may be on the surface of the cake.

8. COCKTAIL STICKS

Use cocktail sticks for adding colour to icing. Dip one end into the colour and wipe it onto fondant icing.

9. CAKE SMOOTHERS

Cake smoothers help to create a smooth finish when covering cake boards and cakes with fondant icing. Using two will help create sharp, neat edges and will avoid any unwanted finger/hand marks.

Spatulas are also useful for picking up small pieces of sugar icing without distorting the shape of the item.



10. BALL MODELLING TOOL

The ball tool can be used to cup small flowers and petals by pushing it into fondant on a soft petal mat. It can be used to create textured patterns such as the dimples in a golf ball and can also be used to soften and frill petals in flower making.

11. FRILLING TOOL

By rolling this tool along the edge of a strip of icing or a flower petal a soft, frilled edge will be achieved. The points on the end of this tool can also be used when making figurines by making indents for eyes, nostrils etc.

12. CRAFT KNIFE

These fine, sharp knives are useful for cutting out templates and edible decorations as well as trimming edges of cut shapes.

13. PASTRY BRUSH

Use this brush for applying sugar syrup or jam glaze to the cake before adding the fondant to the cake.

14. PLAIN EDGED KNIFE

Useful for cutting and trimming fondant icing around the bottom of the cake once it is covered. The plain blade ensures there are no uneven patterns left in the icing.

15. SPATULA/PALETTE KNIVES

Palette knives are used for spreading buttercream or ganache and are an essential tool when using royal icing for stencilling cakes. They are also useful for picking up small pieces of sugar icing without distorting the shape of the item.

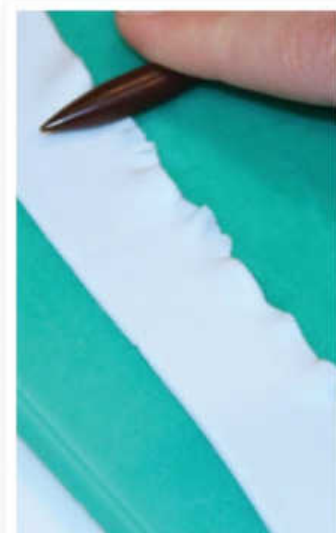
16. SMALL NON-STICK ROLLING PIN

For rolling out small amounts of fondant icing when making decorations.

17. CUTTING WHEEL

These are used for cutting small, detailed shapes. The wheel cuts through the icing without dragging the edges. It can also be used for marking the surface of soft fondant to achieve different effects such as a quilted effect or a wood grain.

Frilling Tool



Basic Tools And Equipment



Paint brush

18. PAINT BRUSHES

A variety of different brushes will be useful for different purposes. They are used for applying sugar glue, brushing away unwanted icing sugar, applying petal/lustre dust, painting details on figurines or picking up small items to avoid squashing them.

19. METAL CUTTERS

There is a huge range of cutters available to make decorating your cake quicker and easier. A set of rounds is useful especially when decorating the top of cupcakes with disks of fondant icing and a set of assorted shapes is useful when a variety of shapes are needed in different sizes.

20. SOFT PETAL MAT

This firm sponge mat softens when pressure is applied to the surface. It is used with the ball or frilling tool to thin and soften the edges of fondant when making petals, leaves and frills.

21. RULER

Useful for cutting straight edges and for keeping continuity in decorations that need precise measurements.

22. SKEWERS

Wooden or plastic, these are used for supporting the upper tiers of stacked cakes and also provide internal support for large, irregular shaped cakes. Wooden dowels must be food grade for safe use inside cakes.

23. CAKE LEVELLER

Available in different sizes and styles these tools assist when making cakes perfectly

level and cutting even layers. The blade can be adjusted to the desired height.

24. COUPLER

This plastic fitting connects piping nozzles to the piping bags. They help to prevent leakage and allow nozzles to be changed over easily.

25. PIPING NOZZLES

Nozzles come in a range of different sizes and shapes to achieve different effects. It is useful to have a variety of plain, star and special tips for different finishes.

26. PIPING BAGS

Disposable piping bags are designed to be used once and then thrown away. The end can be cut to accommodate small couplers/nozzles or the larger cream tubes.

Other piping bags made from vinyl or a thermo material are also available. You can also make your own from parchment or cellophane triangles.

27. LONG SERRATED KNIFE

Useful for leveling and cutting layers into cakes. They are also useful for carving shaped cakes.

28. NON STICK MAT

Available in a range of sizes and materials these mats provide a surface for rolling out fondant or modeling paste. Although a small amount of icing sugar/corn flour may still be needed to prevent sticking, not as much will be needed as for a normal kitchen surface.

Brought to you by
Complete Cake
Decorating Supplies
63 Boothby Street
Panorama, SA, 5041.
Ph: 08 8299 0333
Fax: 08 8299 0331
Email: sales@completecakedec.com.au



The CAKE Gallery

- Cake decorating supplies • Wedding cakes
- Cake decorating classes • Custom designed cakes

Shop 7, 9 Kent St
Sunray Village
Rockingham WA 6168

08 9528 6882
www.thecakegallery.com.au
info@thecakegallery.com.au

Cake and Icing Centre
SUPPLIES FOR THE HOME DECORATOR

VISIT OUR WEBSITE
www.cakeandicingcentre.com.au

Email – sales@cakeandicingcentre.com.au

Monday – Wednesday & Friday 8.30am – 4.45pm
Thursday 8.30am – 8.00pm
CLOSED Weekends

651 SAMFORD ROAD, MITCHELTON
(07) 3355 3443



ADVERTISE HERE

Ph: Cindy on 07 5499 9837 or
Email: adv@wpco.com.au

creative
SugarCraft
BE TEMPTED



Embellished
Cake Creations

CAKE DECORATING SUPPLIES NARELLAN
www.embellishedcakes.com.au

Shop 3/342 Camden Valley Way Narellan 2567
Phone: 0419 423 688
Email: embellishedcakes@gmail.com

Cake Decorating Supplies • Cake Decorating Classes • Special Occasion Cakes



Cake-Oh

e tracy@cake-oh.com.au

p 0408 878 246

w www.cake-oh.com.au

Find Cake-oh on Facebook 

Delicious cakes and cupcakes for all occasions



Cakes and cupcakes personally and individually designed to
create the perfect centrepiece for your next special event

Next Issue

Creative SugarCraft Vol 4 No 4

- 🍰 Autumn ideas for cakes
- 🍰 All the latest news and product reviews
- 🍰 Easy to follow steps for all cakes
- 🍰 Cakes for Mothers' Day



ON SALE 14 MARCH 2016

creative
SugarCraft
BE TEMPTED

PUBLISHER Simon Mullen

CREATIVE DIRECTOR Hayley Jagger

TECHNICAL EDITOR Tracy Warncken

PHOTOGRAPHER Alex Mullen

STYLIST Hayley Jagger

JUNIOR DESIGNER Tara Mullen

EDITORIAL ENQUIRIES

Phone 02 4733 8482, Fax 02 4733 8583

Email: simon@wpco.com.au

NATIONAL ADVERTISING MANAGER Cindy Francis

Phone: 07 5499 9837

Email: adv@wpco.com.au

ADVERTISING COORDINATOR

Gail Pellizzon

Advertising enquiries

Phone: 02 4733 8447

Email: adcopy@wpco.com.au

SUBSCRIPTION ENQUIRIES Danielle Ryan

Phone: 02 4722 2260 Fax: 02 4733 8583

Email: subs@wpco.com.au

Website: www.wpco.com.au

For back issues call 02 4733 8447

RETAIL SALES/OVERSEAS DISTRIBUTION ENQUIRIES

Simon Mullen

Email: simon@wpco.com.au

PUBLISHED BY

Published, promoted and distributed by

Woodlands Publishing Pty Ltd (ACN 115 093 162).

All rights reserved.

Woodlands Publishing Pty Ltd

PO Box 8035 Glenmore Park NSW 2745

Woodlands Publishing Pty Limited has taken reasonable steps to secure the copyright in the articles and photographs reproduced in this publication. We secure from each article's author a warranty that the copyright subsisting in the article is the author's original work, or the author has obtained all necessary rights, licences and permissions, and publishing it in this publication will not infringe any third party's copyright. Articles are published relying on the representations and warranties of the authors of the articles and without our knowledge of any infringement of any third party's copyright. All material in this magazine is copyright and cannot be reproduced in part or in full without written permission from the publisher. Prices and dates quoted in this issue were correct at the time of going to press but may be subject to variation.



*CDC are proud to partner with
Candy Craft Creations to bring
Fondarific to Australia.*

- Stores located in Castle Hill and Campbelltown
- Retail team of experienced decorators to assist you
- Cake Decorating Classes
- Decorating Kit of the Month Club
- Over 7000 products in our NEW online store

Interested in Wholesale Prices?

If you are in the business of cake, then you are never too small for wholesale discounts.

Simply send an email to
wholesale@cakedecoratingcentral.com
and we will send you information on saving
25-50% on retail prices.

Fondarific – the fondant with Flavour!



2/5 Harbord Road, Woodbine
Campbelltown NSW 2560
Ph 02 4626 5526

31/9 Hoyle Avenue
Castle Hill NSW 2154
Ph 02 9899 3065

www.cakedecoratingcentral.com
Email: enquiries@cakedecoratingcentral.com

**SHOP WITH CONVENIENCE – OUR ONLINE STORE IS OPEN 365 DAYS
A YEAR. WE SHIP AUSTRALIA WIDE EACH AND EVERY WEEKDAY.**

For all your cake making needs



Find us on
Facebook



www.glasshousecakes.com.au • info@glasshousecakes.com.au
13b Selems Pde, Revesby NSW • Tel: (02) 9773 5513 • Fax: (02) 9773 5523